

ENCAPSULATED FUNCTIONAL BAKERY INGREDIENTSAbstract of the Disclosure

The present invention is concerned with lipid-encapsulated or lipid-coated functional bakery ingredients. More particularly, the invention relates to a granule suitable for use in the preparation of a dough, comprising: a) a hydrophilic core with a diameter of at least 5 μm , said core containing a functional bakery ingredient selected from the group of enzymes, oxidoreductants, acidulants, hydrocolloids, starches, yeast, sugars, water, flavours and combinations thereof; and b) a lipophilic substantially continuous layer encapsulating the core, which layer contains at least 50 wt.% triglyceride fat with a slip melting point of at least 30°C and at least 1 wt.% of a release agent selected from the group of monoglycerides, diglycerides, diacetyl tartaric acid ester of mono and/or diglyceride, stearyl-lactylates and combinations thereof.